



A Chef in Sayulita



2024 - 2025

TACO BAR

@ACHEFINSAYULITA - @SAYULITAFOODGARDEN



GENERAL MENU INFO

CAN WE AGREE THAT WE ALL LOVE TACOS?

THIS MENU IS DESIGNED FOR BUFFET OR FAMILY STYLE MEALS AND WELCOME MEALS.

THE MENU CAN BE 100% PERSONALIZABLE. AND WE CAN PUSH IT A LITTLE EXTRA IN CELEBRATIONS SUCH AS WEDDINGS OR BIRTHDAYS. IT IS IDEAL FOR BIG GROUPS OR PEOPLE THAT JUST WANT TO ENJOY MEXICAN FOOD AT ITS BEST.

A GOOD TACO BAR STARTS WITH SALSAS AND CHIPS BUT IF YOU WANT A SPECIFIC APPETIZERS, LET US KNOW.

OUR TACO BAR INCLUDES TOPPINGS, TORTILLAS AND SIDES

WE WILL BE HAPPY TO SEE YOU SOON IN PARADISE!





ALL OUR TACO BARS INCLUDE A SALSA BAR.
(CHOOSE UP TO 3 OPTIONS):

PICO DE GALLO: FRESH SALSA WITH DICED TOMATOES,
ONIONS, CILANTRO, AND LIME JUICE.

SALSA VERDE: TANGY AND SLIGHTLY SPICY GREEN SALSA
MADE WITH TOMATILLOS, JALAPEÑOS, AND HERBS.

SALSA ROJA: RICH AND SMOKY RED SALSA MADE WITH
TOMATOES, CHIPOTLE PEPPERS, AND SPICES.

MANGO SALSA: SWEET AND TANGY SALSA WITH RIPE
MANGOES, JALAPEÑOS, RED ONIONS, AND LIME JUICE.

HABANERO SALSA: SPICY SALSA MADE WITH FIERY
HABANERO PEPPERS, ONIONS, AND CITRUS JUICES.

CHIPOTLE CREAM SAUCE: CREAMY SAUCE WITH SMOKY
CHIPOTLE PEPPERS, SOUR CREAM, AND LIME JUICE.

PINEAPPLE SALSA: SWEET AND TANGY SALSA WITH FRESH
PINEAPPLE, BELL PEPPERS, ONIONS, AND CILANTRO.

TOMATILLO-AVOCADO SALSA: CREAMY AND TANGY
SALSA MADE WITH TOMATILLOS, AVOCADOS, AND LIME
JUICE.



TACO FILLINGS:
(CHOOSE UP TO 3)

POULTRY

CHICKEN FAJITAS: GRILLED CHICKEN STRIPS WITH BELL PEPPERS
AND ONIONS.

CHICKEN TINGA: SHREDDED CHICKEN COOKED WITH CHIPOTLE
PEPPERS, ONIONS, AND TOMATOES.

BEEF

CARNE ASADA: GRILLED AND MARINATED STEAK STRIPS WITH
MEXICAN SPICES.

BEEF ALAMBRE: GRILLED BEEF WITH BELL PEPPERS, ONIONS,
AND OPTIONAL BACON

PORK

AL PASTOR: MARINATED PORK IN ACHIOTE, PINEAPPLE, AND
SPICES, SLOW-COOKED

PRESSED PORK RINDS: COOKED PORK RINDS IN A RED SAUCE

CHORIZO AND POTATO: SPICY MEXICAN CHORIZO WITH
SAUTÉED POTATOES AND ONIONS. VEGAN VERSION AVAILABLE

FISH

BAJA FISH: BEER-BATTERED FISH FILLETS WITH CRISPY TEXTURE
AND TANGY FLAVOR.

PAN SEARED FISH: FRESH CATCH OF THE DAY PAN SEARED WITH
MEXICAN SPICES



SHRIMP

GRILLED SHRIMP: JUICY AND FLAVORFUL SHRIMP SEASONED WITH GARLIC, LIME JUICE, AND SPICES.

CAMARONES A LA DIABLA: GARLIC AND CHILI-INFUSED SAUTÉED SHRIMP. SPICY

CAMARONES AL AJILLO: GARLIC INFUSED SAUTÉED SHRIMP

VEGETARIAN

GARLIC MUSHROOMS: GRILLED MUSHROOMS WITH GARLIC AND HERBS.

BLACK BEAN AND SWEET POTATO: ROASTED SWEET POTATO AND BLACK BEAN MIXTURE WITH SPICES.

RAJAS CON QUESO: ROASTED POBLANO PEPPERS SAUTÉED WITH ONIONS AND MELTED CHEESE. VEGAN VERSION AVAILABLE

SIDES AND ACCOMPANIMENTS

CHOOSE UP TO 2

REFRIED BEANS: CHOICE OF BLACK OR PINTO BEANS)

MEXICAN RICE: RICE COOKED WITH GARLIC, AND ONION)

GRILLED NOPALES: GRILLED CACTUS PADDLES, SLICED INTO STRIPS

GUACAMOLE: MASHED AVOCADO WITH ONION, CILANTRO, LIME, AND JALAPEÑO.



TOPPINGS
CHOOSE UP TO 3

DICED ONIONS
CHOPPED CILANTRO
FRESH LIMES
CRUMBLLED FRESH CHEESE
MEXICAN CREAM
SLICED RADISHES
CHARRED JALAPEÑOS (GRILLED JALAPEÑOS)
COLESLAW (SHREDDED CABBAGE WITH CARROTS, DRESSED IN
A LIGHT VINAIGRETTE)

BAR RECOMENDATIONS (EXTRA COST)

SIGNATURE MARGARITA:

A CLASSIC MARGARITA WITH A TWIST, MADE WITH TEQUILA,
FRESH LIME JUICE AND A SPLASH OF ORANGE LIQUEUR.

SPICY PALOMA:

A REFRESHING AND TANGY COCKTAIL FEATURING TEQUILA,
GRAPEFRUIT SODA, LIME JUICE AND A KICK OF SPICY
JALAPEÑO

CUCUMBER JALAPEÑO MARGARITA:

A COOL AND REFRESHING MARGARITA INFUSED WITH THE
FLAVORS OF FRESH CUCUMBER AND SPICY JALAPEÑO.
MADE WITH TEQUILA, LIME JUICE, CUCUMBER JUICE,
JALAPEÑO SYRUP, AND A TOUCH OF AGAVE.

WATERMELON MINT AGUA FRESCA:

DESCRIPTION: A REFRESHING NON-ALCOHOLIC OPTION
MADE WITH FRESH WATERMELON JUICE, A HINT OF MINT,
LIME JUICE, AND A TOUCH OF AGAVE SYRUP.



SPICY MANGO MARGARITA:
A TROPICAL MARGARITA WITH A KICK, MADE WITH
TEQUILA, FRESH MANGO PUREE, LIME JUICE, AGAVE
SYRUP, AND A TOUCH OF SPICY CHILI POWDER.

HIBISCUS TEQUILA COOLER:
A VIBRANT AND FLORAL COCKTAIL FEATURING HIBISCUS
TEA-INFUSED TEQUILA, FRESH LIME JUICE, AGAVE SYRUP,
AND A SPLASH OF SODA WATER.

DESSERT (EXTRA COST)

LEMON CARLOTA: A CHILLED DESSERT WITH LAYERS OF
MARIA COOKIES, LEMON CREAM, AND CONDENSED MILK.

NAPOLITAN FLAN: CREAMY FLAN WITH VANILLA AND CARAMEL.

